U.S. Pat. Appn. No. 09/525,892 Art Unit 1761 Reply to July 11, 2008 Office Action

## CLAIMS

This listing of claims will replace all prior versions and listings of claims in the present application:

## 1-3. (Cancelled).

- (Previously Presented) A method of enhancing yeast fermentation of wort, the method comprising the steps of:
- (a) suspending yeast in a wort-free aqueous solution comprising liquid adjunct in an
  amount sufficient to give a specific gravity in the range of from about 2 to about 25 degrees
   Plato, wherein the liquid adjunct comprises a cereal sugar;
- (b) aerating the yeast suspension for a period of time with a gas comprising oxygen to allow oxygen uptake by the yeast, wherein the gas is delivered above a maximum oxygen uptake rate of the yeast and wherein the period of time is 8 hours up to about 21 hours;
  - (c) adding zinc to the yeast suspension of step (b);
- (d) transferring the yeast suspension of step (b) to a suitable volume of nonaerated wort having a specific gravity comparable to the specific gravity of the solution of step (a); and
- (e) allowing fermentation to occur under suitable fermentation conditions to produce beer.

2

## 5-16. (Cancelled).

OB\6733878.1

U.S. Pat. Appn. No. 09/525,892 Art Unit 1761 Reply to July 11, 2008 Office Action

- 17. (Previously Presented) A method for fermenting wort, the method comprising:
- (a) suspending yeast in a wort-free aqueous solution comprising liquid adjunct in an
  amount sufficient to give a specific gravity in the range of from about 2 to about 25 degrees Plato
  wherein the liquid adjunct comprises a cereal sugar;
- (b) aerating the yeast suspension for a period of time with a gas comprising oxygen to allow oxygen uptake by the yeast, wherein the gas is delivered above a maximum oxygen uptake rate of the yeast and wherein the period of time is 8 hours up to about 21 hours;
  - (c) adding zinc to the yeast suspension of step (b);
- (d) transferring the yeast suspension of step (b) to a suitable volume of non-aerated wort having a specific gravity comparable to the specific gravity of the solution of step (a);
  - (e) allowing fermentation of the wort to occur to produce beer; and
- (f) monitoring the wort for an end of fermentation, wherein the end of fermentation is indicated by a pre-determined decline in specific gravity,

wherein the end of fermentation is reached in a shorter time than a fermentation method wherein aerated wort is pitched with a non-aerated yeast slurry.

- 18. (Cancelled)
- (Previously Presented) The method of claim 17, wherein the yeast is brewer's veast.
- (Cancelled)
- 21. (Previously Presented) The method of claim 17 wherein the liquid adjunct comprises maltose.
- (Previously Presented) The method of claim 17 wherein the liquid adjunct comprises dextrose, maltose and maltotriose.

QB\6733878.1 3

U.S. Pat. Appn. No. 09/525,892 Art Unit 1761 Reply to July 11, 2008 Office Action

- 23. (Previously Presented) The method of claim 4 wherein the liquid adjunct comprises maltose.
- 24. (Previously Presented) The method of claim 4 wherein the liquid adjunct comprises dextrose, maltose and maltotriose.
- 25. (Cancelled).
- 26. (Cancelled).